

CHRISTMAS STOLLEN

1 cup milk	1 jar (4 oz, ½ cup) candied red cherries, chopped
½ cup granulated sugar	1 jar (8 oz, 1 cup) diced mixed candied fruit peel (a.k.a. “fruit cake mix”)
1 teaspoon salt	½ cup finely chopped nuter (pecans, walnuts or almonds)
1 pkg. active dry yeast	1 cup butter, softened
¼ cup warm water (105-115° F.)	2 eggs
5-6 cups flour	½ teaspoon grated nutmeg
1 cup dark or golden raisins	¼ cup butter, softened
1 TB grated lemon or orange peel	
Confectioner’s sugar & milk for glaze	

Prep time: About 4 hours. **Baking time:** 30-3½ teaspoon grated nutmeg 5 minutes. **Yield:** 2 Stollen

1. In small saucepan, heat milk just until small bubbles form around the edge of pan. Add sugar & salt, stirring until dissolved. Let cool.
2. In large, warmed ceramic or glass bowl, sprinkle yeast over warm water; stir until dissolved. Let the yeast ‘proof’ for 15-20 minutes. (Yeast will bubble up and increase in size plus have a ‘yeasty’ smell.)
3. Stir milk mixture into yeast. Stir in 2 cups flour. Stir with wooden spoon for about 2 minutes. Stir until smooth.
4. Cover bowl with towel. Let rise in warm place (about 85° F.), free of drafts, until double in size. About 1 to 1 ½ hours. An unheated oven works well. .
5. To risen dough in bowl, add raisins, lemon rind, candied fruits, nuts, 1 cup butter, nutmeg & eggs. Beat with wooden spoon. Add 2 more cups flour and mix all together. Dough will be sticky.
6. Turn out onto floured board. Knead in remaining flour until dough is smooth and no longer sticky – about 5 minutes.
7. Lightly grease 2 cookie sheets.
8. Divide dough in half. Shape each half into a ball. Roll out each ball of dough into an oval shape about 10 inches long & about 6 inches wide. Brush with 1 tablespoon softened or melted butter.
9. Fold dough in half lengthwise. Place on prepared cookie sheet. Press edge lightly to seal, then curve into crescent shape. Repeat with other ball of dough.
10. Cover stollen with towels. Let rise in warm place until double in bulk. About 1 ½ to 2 hours.
11. Preheat oven to 325 ° F.
12. Bake 30-35 minutes, until nicely browned and loaves sound hollow when tapped. Brush tops with remaining melted butter.
13. Remove to wire rack. Cool.
14. To store: wrap in plastic film, then in foil. Store in refrigerator or freezer. Keeps several weeks in refrigerator; 6-8 months in freezer.
15. To serve: let warm to room temperature. Just before serving, sprinkle with confectioner’s sugar or a thin confectioner’s sugar glaze (confectioner’s sugar & milk).

Recipe is a combination of several; refined by Penny Posten Philpot Becker & Susan Posten Ely Ellerbee.

Based on old German recipes.